

English Menu

Tapas menu

We recommend ca.3 dishes per person for a full meal

Springrolls with chicken and scampi Allergen: shellfish, fish sauce	65,-
Roasted Scallop ginger butter Allergen: mollusk, fish sauce, milk, egg, mustard	65,-
Sweet Potato Fries chili mayo Allergen: egg	75,-
Chicken-Leg "Confit" fermented cabbage, roti Allergen: wheat gluten, egg, milk, fishsauce, soy sauce	105,-
Beef Entrecôte Thai celery salad Allergen: fish sauce, mollusk, soy sauce(gluten).	95,-
Venison fillet tamarind sauce, serves cold Allergen: fish sauce, shellfish(only in the prawn crackers)	95,-
Pan Fried Salmon mango salsa, avocado cream Allergen: fish	105,-
Oven Baked Coconut Cod red curry Allergen: fish, soybean oil	105,-
Braised Pork egg, pickled onions Allergen: egg, soy	115,-
Grilled Large Prawns vietnamese salad Allergen: butter, shellfish, fish sauce	115,-
Lamb Skewer peanut sauce, tomato salad Allergen: soy, peanuts	105,-
Foie Gras with "Saigon" apples Allergen: sulphites, wheat gluten, soya	95,-
Steamed Mussels coconut & lemongrass broth Allergen: molluscs, soybean oil	85,-

DESSERT

Passion fruit Crème Brûlée Allergens: milk, egg	65,-
Pannacotta fruit salad Allergens: milk, cream	65,-

SNACKS

Wasabichips, Japanese potato chips	45,-
Teriyakichips Japanese potato chips Allergener: wheat, soya	45,-
Prawn Crackers Allergener: shellfish	25,-/40,-

SAKE

Mutemuka Sake(6cl)	85,-
Tsuru-Ume Yuzu(6cl)	85,-
Shiso Umeshu(6cl)	85,-
Soma No Tengu(6cl)	95,-
Terada Honke Katori 90(6cl)	105,-
Kiss of Fire J.Daiginjo(6cl)	105,-

Sake Flight (4x4cl) 255,-

SPARKLING

*s=Contains sulfur d. & sulfites

Cava, Juvé Y Camps

95,-/525,- *s

BBF Cremant Jura, Tissot

780,- *s

Sharing Menu

Venison
Springrolls
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Roasted Scallop
Red curry cod
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Chicken Confit
Braised Pork
Lamb Skewer
..
Dessert

375,- per person
(minimum 2 people)